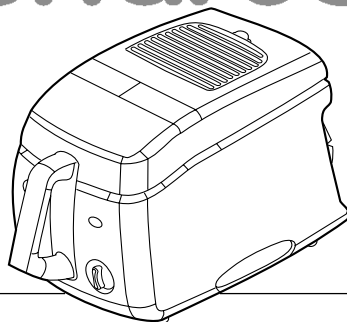


# morphy richards



## Compact fryer

CE

## Two year guarantee

**This guarantee is valid in the UK and Ireland only.** It is in your interest to retain the retailers receipt as proof of purchase. Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model No. \_\_\_\_\_ Serial No. \_\_\_\_\_

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 24 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to the address below. You will be asked to return the product (in secure, adequate packaging) to the address below along with a copy of proof of purchase. Subject to the exclusions set out below (see 'Exclusions') the faulty appliance will then be repaired or replaced and dispatched usually within 7 working days of receipt.

If for any reason this item is replaced during the 2 year guarantee period, the guarantee on the new item will be calculated from original purchase date. Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 2 year guarantee the appliance must have been used according to the

manufacturers instructions. For example kettles should have been regularly descaled or an iron cord should have been stored as recommended by the instructions.

### EXCLUSIONS

Morphy Richards shall not be liable to replace or repair the goods under the terms of the Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturers recommendations or where the fault has been caused by power surges or damage caused in transit.
- 2 The appliance has been used on a voltage supply other than that stamped on the products.
- 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
- 4 Where the appliance has been used for hire purposes or non-domestic use.
- 5 Morphy Richards are not liable to carry out any type of servicing work, under the guarantee.
- 6 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.

This guarantee does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This guarantee is offered as an additional benefit and does not affect your statutory rights as a consumer.

**The After Sales Division, Morphy Richards Ltd, Mexborough, South Yorkshire, England, S64 8AJ**  
**Helpline (office hours): UK (local rate) 08450 777700, Republic of Ireland 1800 409119**  
**Morphy Richards Website: [www.morphyrichards.co.uk](http://www.morphyrichards.co.uk)**

# Important Safeguards

Before using your electrical appliances for the first time please read these safeguards.

- 1 Read all the instructions.
- 2 To protect against the risk of electrical shock do not immerse cord, plugs or plastic body in water or other liquid.
- 3 Close supervision is necessary when any appliance is used near children.  
**NEVER ALLOW A CHILD TO USE THIS PRODUCT.**
- 4 Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
- 5 Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way. Contact Morphy Richards for advice on examination, repair, or electrical or mechanical adjustment.
- 6 The use of attachments or tools not recommended by Morphy Richards may cause fire, electric shock or injury.
- 7 Do not use outdoors.
- 8 **DO NOT** let the mains lead overhang the edge of the table or work-top, or touch hot surfaces.
- 9 **DO NOT PLACE THE APPLIANCE ON OR NEAR A HOT GAS OR ELECTRIC HOB, OR IN A HEATED OVEN.**
- 10 The oil in the fryer will stay hot for some time after it is switched off. **NEVER** attempt to move your fryer until it is completely cool. To lift the fryer use the recessed handle grips at the sides.
- 11 Do not use the appliance for other than intended use.
- 12 Never connect the fryer to the electricity supply without placing oil in the non-stick tank first.
- 13 If using solid fat, melt gently in a separate pan then pour into the non-stick tank part of the assembled fryer before switching the fryer on. Do not melt the solid fat in the frying basket as this may damage the fryer.
- 14 Never operate the fryer with oil level below the minimum mark or above the maximum mark.
- 15 Never leave the fryer unattended when connected to the electricity supply.
- 16 Be careful not to touch those surfaces of the fryer which become hot when you are cooking, eg at or near joint of the lid and body.
- 17 Never attempt to pour oil out of the fryer when the fryer and oil are hot - allow to cool first.
- 18 Whilst the lid of the fryer is water immersible, the plastic body of the fryer must never be immersed in water. The external surfaces of the plastic fryer body should only be cleaned by wiping with a hot, damp cloth. They should then be thoroughly dried. (Please refer to 'Cleaning your Fryer' section of this leaflet on page 6).
- 19 Never lean over the fryer when opening the lid, as any trapped steam created by the cooking process (which has not escaped through the filter) will be released when the lid is opened.
- 20 Always dry food **BEFORE FRYING** eg. chips which are too wet can cause the hot oil to froth excessively.
- 21 **DO NOT LIFT THE FRYER WITH THE BASKET HANDLE. USE THE HANDLES ON THE SIDE OF THE BODY REFER TO PAGE 3 NUMBER 9.**

## SAVE THESE INSTRUCTIONS

# Electrical Requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

## For appliances supplied with fitted plug.

If the socket outlets in your home are not suitable for the plug supplied with this appliance the plug should be removed and the appropriate one fitted.

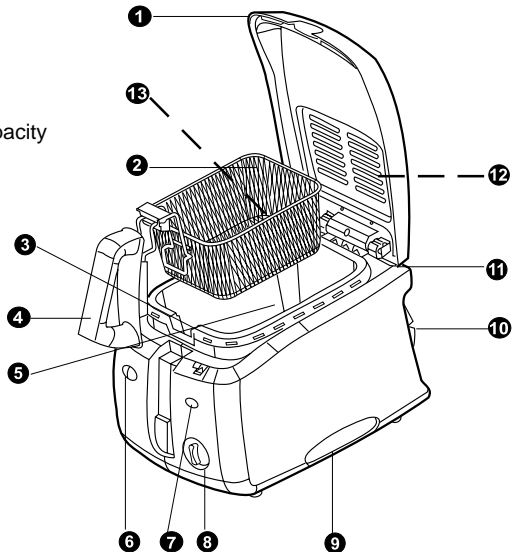
**IMPORTANT : THE PLUG REMOVED FROM THE MAINS LEAD, IF SEVERED, MUST BE DESTROYED AS A PLUG WITH BARED FLEXIBLE CORD IS HAZARDOUS IF ENGAGED INTO A LIVE SOCKET OUTLET.**

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

Should the fuse in the 13 amp plug require changing a 13 amp BS1362 fuse must be fitted

# Features

- ❶ Spring loaded removable lid
- ❷ Basket with 500gms (1.1lb) food capacity
- ❸ Basket raised rest position
- ❹ Basket handle
- ❺ Non stick coated tank
- ❻ Safety lid release button
- ❼ Heating indicator light
- ❽ Variable temperature control
- ❾ Carrying handle
- ❿ Cord storage
- ⓫ 'Coolwall' easy clean body
- ⓬ Filter panel
- ⓭ Oil pouring lip (on tank)



# Before using for the first time

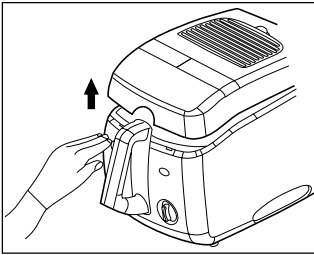
With your fryer disconnected from the electricity supply, remove the basket and lid (as described later) and wash by hand in hot soapy water. Wipe the exterior and interior of the tank with a damp cloth. **DO NOT IMMERSE THE BODY IN WATER.** Dry all parts thoroughly and then replace the basket and lid.

## Instructions for use

### Opening the lid

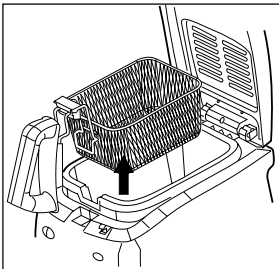
To unlock the safety lid, press the release button **6** at the front.

This lid is spring loaded and will rise up on its own.



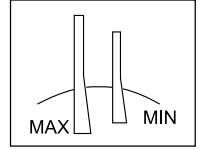
### Removing the basket

The basket in your fryer can be raised or lowered with the lid open only. To do this raise the lid **1** to the open position, lift the basket and place it on the basket rest on the front wall of the tank. Allow excess oil to drain, shake the basket to ensure all the oil is removed before lifting out the basket.



### Filling with oil

We recommend you use corn, groundnut, vegetable or rapeseed oil. Use a good quality solid fat if you prefer but remember never to mix your oils or fats.

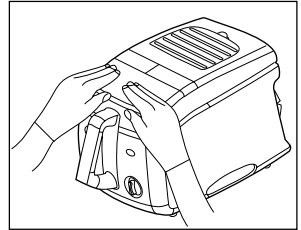


Oil level indicator

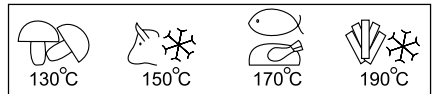
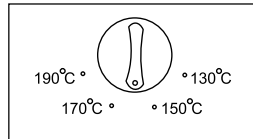
**1** Pour your oil into the fryer until it reaches the maximum level indicated in the tank (approximately 1.1 litres of oil). Alternatively melt solid fat gently in a separate pan before transferring to the tank (approximately 1.1kg of solid fat or solid oil).

**2** Replace the basket into the oil and close the lid of the fryer by pressing down at both sides of the lid, this prevents steam escaping.

**3** Plug the fryer into the mains socket and switch on. **DO NOT CONNECT THE FRYER TO THE ELECTRICITY SUPPLY IF THERE IS NO OIL OR FAT IN THE TANK.**



**4** Set the variable thermostat to the required temperature. A cooking guide is given at the end of this instruction booklet.



# Cooking in your fryer

## Preheating

After approximately 20 minutes, the oil is at the right temperature. The light indicator ⑦ may come on and go out once or twice with thermostat changes.

## During frying

The indicator light ⑦ may come on and go out several times as the correct preset temperature is being maintained.

There are two methods of cooking in your fryer; one general method for most food stuffs and another for home battered products.

## General cooking method

- 1 When the correct temperature for cooking has been reached, open the lid of the fryer raise the basket, rest it into its raised position. Place the food to be cooked, which should be as dry as possible, into the raised basket of your fryer. **THE BASKET SHOULD ALWAYS BE IN THE RAISED POSITION WHEN IT IS TO BE FILLED WITH FOOD.**
- 2 Lower the basket into the oil or fat and close the lid.
- 3 Check the progress of your food during cooking by opening the lid.
- 4 Open the lid and wait a few seconds before raising the basket as this allows the steam to escape. Care should be taken when opening the lid, as steam may still be released at pressure.

## Cooking home battered foods

This method allows for the fact that if wet batter is placed in the basket prior to cooking, the food may stick to the basket. This method of cooking requires extreme care.

- 1 Ensure that the correct temperature has been reached (approximately 20 minutes pre-heating) open the lid of the fryer, leaving the basket in the down position.
- 2 Coat the raw food in the batter and allow to drain slightly to get rid of excess coating. Very carefully and slowly, lower the coated food into the hot oil, using suitable implement or tongs. This allows the batter to become solid and prevents it sealing to the mesh of the basket.  
**Remember to take care as the oil may spit as the food is added.**
- 3 Close the lid and allow the food to cook. You may now follow the instructions as given in 'general cooking method' from point 3.

**AFTER USE, DISCONNECT YOUR FRYER FROM THE ELECTRICITY SUPPLY BY REMOVING THE PLUG FROM THE WALL SOCKET.**

## Hints and tips

- Always ensure that you use a good quality lard, solid oil or oil for deep frying. Corn, groundnut, vegetable or rapeseed oil are ideal. **Do not use margarine or olive oil.**
- Take into account the food to be cooked before you select your frying temperature. As a general guide precooked foods need a higher cooking temperature than raw foods.
- Select your cooking utensils with care. Do not use utensils which may melt. Metal utensils become hot and should, therefore have insulated handles. When using metal utensils **TAKE CARE NOT TO DAMAGE THE SPECIAL NON-STICK COATING IN THE TANK.**
- Do not use your fryer under wall mounted cupboards which could prevent you opening the lid fully, or allow steam to be deflected into your face.
- Cook your food thoroughly. Remember that your food may begin to turn golden brown before it is cooked through.
- Your fryer will always be ready for use if you store cooled and filtered oil inside, with the lid closed.
- All foodstuffs, particularly frozen food and potatoes, contain moisture. When lowered into the hot oil or fat the water in the food turns into steam. Most of the steam which is trapped escapes when you open the lid of your fryer- **SO CARE IS NEEDED.**
- Do not lean over the fryer when pressing the lid release button as the lid mechanism causes the lid to spring open.
- Old potatoes are ideal for making chips. Your chips should be evenly sized (10mm square) so that they cook evenly and should be rinsed and dried before they are fried.

## Cleaning

CLEANING SHOULD ONLY BE CARRIED OUT WHEN THE FRYER IS SWITCHED OFF AND THE PLUG IS REMOVED FROM THE SOCKET. YOUR FRYER SHOULD HAVE COMPLETELY COOLED.

ALWAYS REMOVE THE CHARCOAL FILTER BEFORE CLEANING THE LID.

### Replaceable charcoal filter

Your fryer is fitted with a white anti-grease filter which collects grease from passing steam and a black charcoal filter to reduce odours. The filters can be used approximately 12 times before replacement, depending upon quantity of food fried each time.

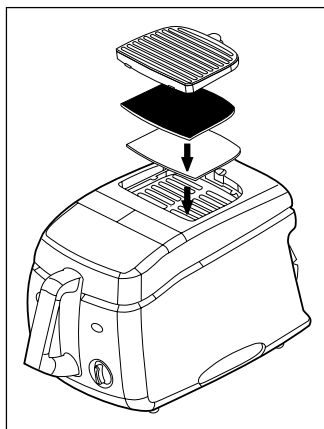
### Replace the filters as follows,

- 1 Remove the plug from the mains socket.
- 2 Unclip and lift out the filter panel from the top of the fryer and remove both the black and white filters and dispose of them.
- 3 Insert the new filters, white down, black up, into the filter recess.
- 4 Replace the filter panel into the lid, then onto the top of the fryer.

**Contact the customer helpline using the helpline number on the front of this booklet for replacement filters.**

### Part number - 45055

For pack of 2 grease and charcoal pads.



# Removable washable lid

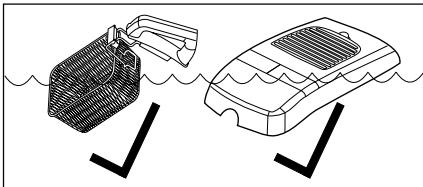
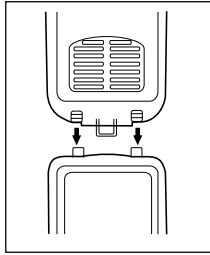
Open the fryer lid to a vertical position and lift upwards to remove.

To clean, lift out the filter panel, REMOVE THE FILTER and wash the lid and filter panel only in hot soapy water.

ENSURE THE LID IS THOROUGHLY DRIED.

To replace the lid, slot into position vertically and close. Replace the filters (grease and charcoal) then clip in the filter panel.

The fryer lid should be washed at regular intervals.



## Basket and handle

The basket and its handle can be hand washed in warm soapy water. THEY SHOULD BE THOROUGHLY DRIED AFTERWARDS.

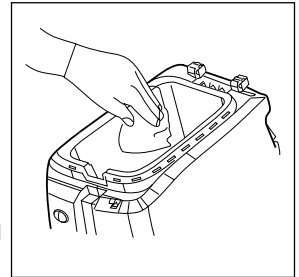
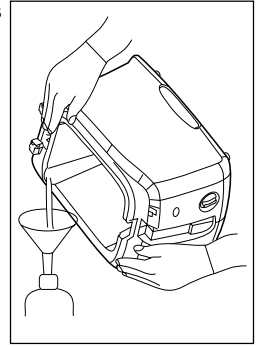
## Easy to clean

When the oil has completely cooled, the non-stick coated tank can be cleaned as follows, PLEASE FOLLOW THESE DIRECTIONS CAREFULLY.

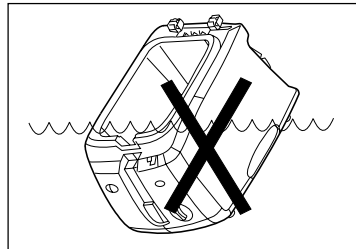
- 1 Remove the lid as described above and then remove the basket.
- 2 To empty the fryer, pour the oil out through the pouring lip area and filter through fine muslin or absorbent paper placed in a suitable funnel and container.
- 3 The inside of the tank can be washed by hand with hot soapy water but make sure that you do not damage the special non-stick interior by using abrasives or sharp instruments.

Note: If solid fat is used for cooking, the basket should be removed when cooking is completed and washed separately. The fryer should then be allowed to cool completely before removing the majority of the solid fat with a plastic spatula or spoon. (We recommend the use of plastic utensils to prevent damaging the non-stick lining of the tank). The tank can then be washed.

- 4 Dry the tank thoroughly. You may store your filtered oil in the fryer if you make sure that it is covered by the lid.



**Your oil should be replaced after about 10 cooking sessions and this is usually an ideal opportunity to clean the tank thoroughly.**



## The fryer body

The exterior should only be cleaned by wiping with a hot damp cloth and then thoroughly dried. NEVER IMMERSE THE BODY OF YOUR FRYER IN WATER OR ANY OTHER LIQUID.

# Conversion table, frying times & temperature chart

## Conversion table

The temperature control is calibrated in degrees C. To enable you to cook recipes marked in °F, use the following approximate table.

°C	°F
130	265
150	300
170	340
190	375

## Frozen Foods

- Where possible refer to the packet instructions for cooking guide.
- Do not exceed 400g when cooking frozen food. Size and shape of the food usually determines a smaller weight.
- In general frozen food requires a high cooking temperature.
- For fresh food keep a check on the frying process, check that the food is completely cooked before eating.
- Generally a crispy browned outer surface is an indication that the food is cooked.
- It is advised that all fish cooked should be between **12mm/1/2" and 25mm/1" in thickness.**

## Frying times and temperature chart

These frying times are intended as a guide only and should be adjusted to suit quantity or thickness of food and your own taste.

### Chips

Fresh chips (500g)	190°C 12-15 minutes
Frozen chips (400g) max.	190°C 12-15 minutes

### Fish

Scampi - frozen in crumbs just enough to loosely cover the basket base area - see packet for time	130°C
Whitebait -just enough to cover the basket base area	190°C 1-2 minutes

Fresh Cod or Haddock in batter (300g) max	190°C 5-10 minutes
Frozen Cod or Haddock (300g) max	170°C 10-15 minutes
Frozen plaice (300g) max	190°C 5-6 minutes

### Meat

Frozen hamburgers (2oz/50g)	150°C 3-5 minutes
4oz/100g	10 minutes
Frozen veal escalopes	170°C 3-8 minutes

### Chicken

Chicken portions in crumbs small/medium size (2pc)	170°C 20-25 minutes
Chicken portions in crumbs large size (1 pc)	170°C 20-30 minutes
Fresh chicken drumsticks in crumbs	170°C 15-20 minutes

### Vegetarians

Mushrooms (250g)	130°C 3 minutes
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*Morphy Richards products are intended for household use only.  
Morphy Richards has a policy of continuous improvement in product quality and design.  
The Company, therefore, reserves the right to change the specification of its models at any time.*

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